

Spier Discover White 2006

A medium bodied wine with tropical fruit and peach aromas on the palate; pleasant finish on the nose.

Serve chilled with salads, fish and white meat dishes.

variety : Chenin Blanc | 50% Chenin Blanc, 50% Colombard
winery : Spier Wine Farm
winemaker : Jacques Erasmus
wine of origin : Western Cape
analysis : alc : 12.5 % vol rs : 2.0 g/l pH : 3.56 ta : 5.34 g/l
type : White **style** : Dry **taste** : Fruity
pack : Bottle

ageing : Enjoy now, or within 2 years of harvest.

in the vineyard : Climate:

Average Temperature: Winter 10Â°C; Summer 23.5Â°C

Annual Rainfall: 650mm

Proximity to ocean: 20km

Soil:

Alluvial soils in an ancient river-bed with good drainage, aeration and water retention capacity.

Vineyard:

Trellised vines and bush vines planted east/west yielded the grapes for this wine. The vines are 6 - 10 years old, received supplementary irrigation and produced 10 - 12 tons per hectare.

about the harvest: The grapes for this wine were harvested in the early morning, then crushed and pressed.

in the cellar : Fermentation took place in stainless steel tanks until dry.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za